

**Claims**

1. Spreadable and /or spoonable water continuous, gelatin free cream alternative comprising 10 to 50 wt % of a fat blend and up to 5 wt% of a biopolymer other than gelatin as a thickener, in addition to water as continuous phase, which cream displays a Stevens value at 5°C ( $S_5$ ) of more than 100 gram, in particular of 100 to 440 gram, while the fat blend comprises vegetable fat(s) and 5 to 75 wt %, preferably 15 to 70 wt% and most preferably 25 to 60 wt % dairy fat, which fat blend displays a solid fat index (NMR-Pulse on stabilised fat) at 5°C ( $N_5$ ) and at 15°C ( $N_{15}$ ) such that the ratio between  $N_{15}$  and  $N_5$  (i.e.  $N_{15}/N_5$ ) is less than 0.60, preferably less than 0.55 and most preferably less than 0.50.

2. Water continuous cream alternative according to claim 1, wherein the cream is a soured cream preferably having a pH of less than 5.0, most preferably 3 to 4.8.

3. Water continuous cream alternative according to claim 1 wherein the cream is a cream cheese type product.

4. Water continuous cream alternative according to claim 1 to 3 wherein the cream is free of emulsifiers

5. Water continuous cream alternative according to claim 1 wherein the vegetable fat in the fat blend comprises

- (v) a liquid oil and/or
- (vi) a soft palm oil fraction and
- (vii) a fully hardened high lauric fat and/or
- (viii) a SOS and/or SSO rich fat (S being C16 and/or C18 saturated fatty acid residue; O being oleic acid)

8

6. Water continuous cream alternative according to claim 5 wherein the liquid oil is selected from the group consisting of rape seed oil; sunflower oil; high oleic sunflower oil; soybean oil; cotton seed oil; maize oil; safflower oil and olive oil

7. Water continuous cream alternative according to claim 5 wherein the soft palm oil fraction is palm oil olein, in particular having an (S00 + O3)-content of more than 25 wt% (S and O as defined in claim 5)

8. Water continuous cream alternative according to claim 5 wherein the fully hardened lauric fat is a hardened palm kernel oil with melting point of 38 to 39°C and/or a hardened coconut oil with melting point 31 to 33°C.

9. Water continuous cream alternative according to claim 8 wherein the lauric fat has an Iodine value of less than 5.0, preferably less than 2.0.

10. Water continuous cream alternative according to claim 5 wherein the SOS and/or SSO rich fat is selected from allanblackia/cocoa butter or fractions thereof or from cocoa butter equivalents (= CBE's, such as PO-mid)

11. Water continuous cream alternative according to claim 1 wherein the vegetable fat blend comprises components A and or B and C and/or D such that

A is the liquid oil and is present in amounts of 0 to 80 wt %

B is the soft palm oil fraction and is present in amounts of 0 to 80 wt%

C is the hardened laurric fat and is present in amounts of 0 to 90 wt% and

9

D is the SOS and/or SSO rich fat and is present in amounts of 0 to 90 wt%, while the amount of (A + B) is more than 10 wt% and the amount of (C + D) is more than 20 wt%

12. Water continuous cream alternative according to claim 1 wherein the biopolymer present is present in the form of a biopolymer phase wherein the volume fraction of the biopolymer phase is less than 0.1.

13. Use of a fat blend comprising vegetable fat and 5 to 75 wt% of dairy fat and displaying an  $N_s$  and an  $N_{1s}$  such that the ratio between  $N_{1s}$  and  $N_s$  is less than 0.60 in water continuous cream alternatives to improve the oral mouth feel of the cream alternative in the absence of gelatin.